Microwave Bisquick Apple Muffins



2/3 cup milk 1 egg 2 cups Bisquick 2/3 cup sugar 1 tsp. Tupperware Cinnamon-Vanilla spice 1/3 cup apple butter

1 small apple Melted Butter Sugar / Cinnamon-Vanilla mixture

- Measure all ingredients with Tupperware Measuring Cups and Spoons.
- Peel apple using a Tupperware Twistable Peeler. •
- Using a Tupperware Chef Series Paring or Utility Knife, core the apples and cut into eighths.
- Place apple in the Tupperware Chop 'n Prep and pull handle 3-4 times until chopped, but not too fine.
- Mix apple with all other ingredients in a Tupperware Mix 'n Store pitcher.
- Spoon a small amount of batter into the Tupperware Breakfast Maker and microwave about 2 minutes. Your Tupperware Connection:
- Brush top with butter and sprinkle with a mixture of sugar and Cinnamon-Vanilla
- For variety, try blueberries instead of apples

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Sugar / Cinnamon-Vanilla mixture

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Microwave Bisquick Apple Muffins

2/3 cup milk 2 Tbsp. vegetable oil

2 cups Bisquick 2/3 cup sugar 1 small apple 1 tsp. Tupperware Cinnamon-Vanilla spice Melted Butter 1/3 cup apple butter

1 egg

Sugar / Cinnamon-Vanilla mixture

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